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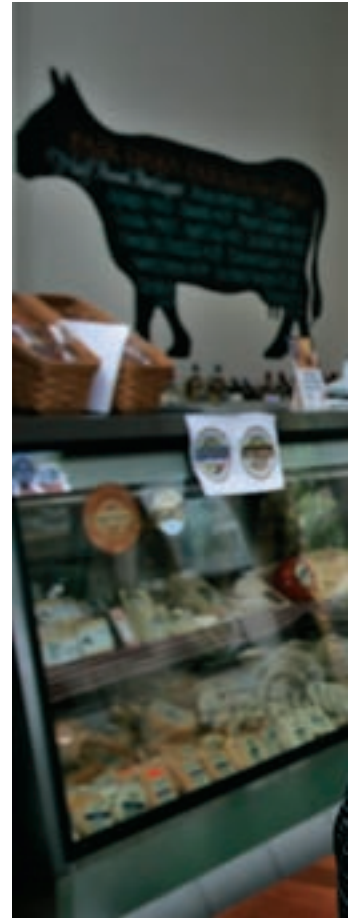
B L T MASTERS



Amber Brown with the
Red Seven BLT Pizza



Chef Caroline Hansen with the Southwestern
Panini BLT and Jane Ausman with the Italian
BLT at Jane's Gourmet Deli.



The bacon, lettuce and tomato sandwich — not an elegant meal choice, perhaps, but one that tastes great this time of year. The beauty of the basic BLT is that, with a few well chosen ingredients, you have an entirely new sandwich with an elegance all its own. Here, six culinary aficionados share their variations on the BLT, all of which are practical for any home menu (and a tasty way to use up that bumper crop of tomatoes!)

The Salmon BLT» *Bistro 501, 501 Main St., Lafayette*

Chef Rachael Tullis adds grilled salmon to the BLT, making for a hardier sandwich with the surprising flavor of fish. The salmon BLT is served at the restaurant on a ciabatta bun.

“The BLT has fresh, grilled Atlantic salmon,” Tullis says. “The salmon is always fresh, not frozen, because we never bring in frozen seafood. Then it has bacon, lettuce and tomato, and we make a lemon-dill cream mayonnaise to go on top.”

For those who don't eat pork but still want to bite into a BLT, Tullis recommends turkey bacon—if it is cooked until crispy.

“Some people like floppy bacon, and some don't. If you are a person that doesn't like floppy bacon, you probably wouldn't even know the difference if you put turkey bacon on a BLT,” she explains.



Ivan Brumbaugh with the Main Street Cheese & Wine Cellar Avocado BLT

Avocado BLT» *Main Street Cheese & Wine Cellar, 1005 Main St., Lafayette*

For a taste that simply cries summer, owner Ivan Brumbaugh tops the BLT with avocado. He likes Indiana Kitchen Brand bacon because the flavor is familiarly bacon but doesn't overwhelm the rest of the sandwich. The bacon is crisp and sliced thin with a high percentage of lean.

Add mozzarella cheese to the avocado BLT, and the taste will endure, Brumbaugh says.

"You take lettuce, some bacon and the avocado, cut fresh mozzarella very thin, put the cheese on the top of the sandwich, and it is good."

Main Street Cheese & Wine Cellar offers the avocado BLT as a special at the restaurant, and customers have the option of ordering it with the cheese or without. He suggests using a traditional, mild mayonnaise that won't detract from the other flavors in the sandwich; and remember to sprinkle cracked pepper over the avocado with a pinch of Kosher salt.

BLT Club» *Camille's Sidewalk Café, 1056 B Sagamore Parkway W., West Lafayette and on Creasy Lane in Lafayette*

Known as the Camille's Club at the restaurant, customers can order a bacon lettuce and tomato sandwich that also includes ham, turkey, provolone and Swiss cheeses, says Chris Christodoulakis, a partner at the restaurant. The sandwich is served with Camille's bacon tomato dressing and the customer's choice of bread.

"We sell more wheat and white, but I like white because it lets the rest of the sandwich do the talking," Christodoulakis says.



Southwestern Panini Style BLT & Italian Rustic BLT
» Jane's Gourmet, 524 N. 4th St., Lafayette

Jane's serves a special on the menu that includes an heirloom tomato slice, peppered applewood smoked bacon and pepper jack cheese slices, says Jane Ausman-Mudawar, the owner of Jane's Gourmet. The sandwich is served with a Southwestern green onion dipping sauce on the side. She and staff member Caroline Hansen developed several variations of the BLT sandwich that are served as regular menu items or as specials at the restaurant.

The Italian Rustic BLT is served on ciabatta flat bread and includes applewood smoked bacon, fresh mozzarella cheese, pesto sauce, organic greens, and chive blossoms. The sandwich is served with aioli garlic dipping sauce.

BLT Pizza» *Red Seven, 200 Main St., Lafayette*

The BLT isn't limited to two slices of bread. At Red Seven, it takes the form of a pizza.

"The ingredients are easy," says Eva Christos, the owner of Red Seven restaurant. "I use ranch dressing, diced tomato, cooked and diced bacon." Start with plain pizza dough, then pour the ranch dressing on it instead of tomato sauce, place the diced tomatoes and the bacon on it. Christos recommends cooking the pizza at 475 to 550 degrees for five to 10 minutes, depending on the thickness of the dough. When the pizza comes out of the oven, top it with shredded lettuce. Mayonnaise can be substituted for the ranch dressing.

"And that's the BLT," says Christos.

The pizza is not on the menu at Red Seven, but customers can request the dish and chefs will make it for them, she adds.

Chicken Finger BLT
» Jake's Roadhouse, 135 S. Chauncey Ave., West Lafayette

A popular selection at Jake's is a BLT sandwich made with good old-fashioned fried chicken fingers, says Shannon Duda, general manager. The sandwich is served on white, wheat or sour dough bread and includes all of the standard ingredients of a BLT plus the chicken fingers. Mayonnaise is on the side. ☺

It's all in the mayo



Mayonnaise can make — but never break — a BLT:

- **Lemon-dill Cream Mayonnaise**
(Rachael Tullis, Bistro 501)

Ingredients: lemon, dill, sour cream and mayonnaise

- **Chipotle Mayonnaise**

(Chris Christodoulakis, Camille's Sidewalk Café) Chipotle are smoked jalapenos, and chipotle seasoning imparts a slight barbecue flavor. Ingredients: chipotle seasoning and mayonnaise

- **Random Spice Mayonnaise**

(Chris Christodoulakis, Camille's Sidewalk Café) Choose your favorite spice and add it to mayonnaise.

- **Garlic Mayonnaise (aioli)**

(Eva Christos, Red Seven) Add chopped garlic to mayonnaise. Put the garlic cloves through a garlic press for a smoother mayo.



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